Chez Lulu

Continental Bakery & Chez Lulu

1909 Cahaba Road
Birmingham, Alabama 35223

Kitchen open:
11 am until midnight
Tuesday through Saturday

We accept reservations for parties of 6 or more only.
Please call 870-7011

Specials

All our specials are served with a selection of our delicious, fresh baked breads.

Tarte du jour daily.
Not your typical "quiche", our tartes have fewer eggs, and are baked in delicious, hand-crafted crusts .

Soupe du jour daily.
Our all-vegetable stocks are always homemade from scratch.

Salade du jour daily.
Exotic lettuces and seasonal fresh vegetables with homemade dressings, vinaigrettes and extra virgin olive oil.

Lulu's salad sampler 6.50
Choose a combination of four salads & soups, including daily specials. Served with choice of bread, and parmesan cheesestraw.

Lulu's combination plate daily.
Choose any combination of sandwich or tart and small soup or salad, including daily specials. Served with parmesan cheese straw or homemade Italian breadstick, and cornichon pickles.

Lulu du jour daily.
From our daily special board, choose a n entree feature, a cup of soup and a small salad. A glass of wine (not included) makes this the perfect leisurely and luxurious midday meal.(For dinner daily.*)*

"Cheeze" Lulu
Choose any 3 European or domestic specialty cheeses from our cheese platter. Served with assortment of breads and fruit garnish.

small	5.25
large	8.50
after dinner "taste"-I selection (per person)	2.25

Hors D'oeuvres.

Socca
A regional specialty from Nice. Thin, savory chickpea flour pancakes with fresh cracked black pepper. (Traditionally served with a glass of chilled rose' wine....Try our Bonny Doon Vin Gris de Cigare).
Single serving 3.50

Caprese 6.50
Garden tomatoes, buffalo mozzarella & fresh basil

Imported Olives 3.25
A mixture of exotic black and green olives, with provencal herbs and peppers. Served with country sourdough.

1/4 Tomato basil brie baguette 2.95
Fresh tomatoes, fresh basil and french brie, baked in a baguette.

1/4 "Greek" baguette 2.95
Imported feta cheese, kalamata black olives, fresh oregano, fresh garlic and cracked black pepper.

Salmon Spread and sourdough 5.95
Smoked salmon, fresh lemon, cream cheese, scallions and cracked black pepper. Served with our delicious sourdough, a bread modeled after the famous Parisian "pain au levain" of Lionel Poilane. This hand-crafted sourdough is a true Birmingham original, made with a natural starter. Naturally fat free.

Salads

Sesame noodle salad 2.95
Spicy, oriental-style salad.

Black bean salad 2.95
Made with fresh cilantro and lime juice.

Garden tuna salad 5.95
Light salad made with fresh vegetables and spring water packed tuna. Served with lettuce and tomato garnish and french cornichon pickles.

Tarragon chicken salad 5.95
Creamy salad made with white breast meat marinated in wine, fresh lemon juice and french tarragon. Served with lettuce and tomato garnish and french cornichon pickles.

Sandwiches

All sandwiches served on choice of whole wheat, white, pumpernickel, unless otherwise indicated.
For bagel or french roll, add .25.
For focaccia, croissant or sourdough, add .75.

Cream cheese and olive 4.95

Garden tuna salad sandwich 5.95

Alabama goat cheese, tomato, & basil 6.25
Locally produced , fresh goat's milk cheese, tomato and fresh basil , served on warm focaccia bread.

Tarragon chicken salad sandwich 5.95

Smoked salmon spread 6.25

Melted brie with kalamata olives 6.25
French brie and kalamata olives served warm on focaccia.

Jarlsberg swiss 6.25
Imported swiss, sliced red onions and fresh tomato served warm on focaccia.

Pan bagna 6.25
Salade niçoise served on a french roll, rubbed with fresh garlic and "bathed" in virgin olive oil, with a splash of red wine vinegar.

Soupes

Cold Cucumber **bowl** 3.95 **cup** 2.95
Garden cucumbers, Greek yogurt, and a hint of fresh mint. Low fat.

Gazpacho **bowl** 3.95 **cup** 2.95
A cold tomato soup made with a variety of other fresh summer vegetables . Very low fat.

Desserts

Please ask your waiter for today's selection

Cold Beverages

Coca cola 1.50
Authentic bottled coke in classic bottle. Why does it taste better?

Diet coca cola, Sprite, diet sprite 1.25

Orangina 1.75
Sparkling water with orange juice.

Looza fruit nectars (belgian) 1.95
Black currant nectar, apricot nectar, pear nectar, or apple cherry juice.

Martinelli's apple juice 2.25
100 % pure apple juice.

San pelligrino
Sparkling Italian mineral water 1.25
Aranciata (orange) or limonata (lemon). 1.95

Snapple 1.50

Knudsen natural juices 2.25
Cranberry or very veggie. No added sugar.

Boysenberry spritzer 2.25

Orange or grapefruit juice 1.25 / 2.25

Milk .95
Whole, skim or chocolate.

Evian spring water 1.10 / 1.50

Iced Tea 1.25

Hot Beverages

Coffees or Teas can be served on ice

Pompadour herbal teas 1.50
Specialty herbal teas from Germany. Choose from hibiscus flower, lime flower, chamomile or peppermint.

Continental's special 1.25
French roast blend

Café au lait *(coffee with steamed milk)* 2.00

Espresso *single* 1.50 *double* 2.00

Macchiato *(espresso with a spoonful of foam)* 1.75

Cappuccino *(espresso with more foam)*
single 2.50 *double* 2.75

Latte *(espresso with steamed milk and foam)*
single 2.50 *double* 2.75

Cider

Martinelli's sparkling cider *(non-alcoholic)* 2.25

Beers

Bottles

Anchor Steam *(American hand-crafted Lager)* 3.25

Pete's Wicked Ale *(traditional American Ale)* 3.25

Samuel Smith *(English)*
Oatmeal Stout 3.95
Nut Brown Ale 3.95

Pabst Blue Ribbon *(Milwaukee original)* 1.75

Wines

We have chosen our wines carefully to complement the dishes we offer at Chez Lulu. You may notice that our prices are very reasonable for the quality of wine we offer. This is because we believe that good wine is just as important to any exciting dining experience as the freshness and quality of the food, or the ambiance.
To further enhance your dining experience, and to allow you the opportunity to choose a different wine for each course, we offer wines by the glass in smaller quantities, at affordable prices.

Breakfast

Served All Day

Bagel with butter or cream cheese 1.35 /1.75
Poppy seed, sesame, plain, garlic, kosher salt, or cinnamon raisin.... all made by traditional method of kettle boiling. With fruit garnish and Hero jam from Switzerland.

Bread and chocolate 1.75
Our crusty french bread served with a chocolate hazelnut spread.

Muffins 1.35
Fresh blueberry or applesauce raisin nut. Ask waiter for daily selection.

Croissant au beurre 1.35
Hand-crafted, traditional french pastry.

Pain au chocolat 2.25
Belgian chocolate folded into croissant pastry.

Filled croissants 2.25
Apricot & pecan, raspberry & cream cheese, strawberry & cream cheese, cinnamon & sugar, Belgian chocolate & strawberry ....hand-crafted & filled with real fruit preserves.

Cinnamon nut roll 1.35
Variation on the American standard, made with tender brioche dough.

Pain aux raisins 1.50
French variation on the cinnamon nut roll. French custard and golden raisins rolled into croissant pastry.

Brioche 2.25
with butter & jam from Switzerland

Date nut bread & cream cheese 2.75

Lulu's 'Continental' breakfast 4.25
Toasted french baguette or country sourdough, or muffin, or croissant, served with small juice and cappuccino.

Fresh fruit with Greek yogurt 3.75
You won't believe that this creamy, delicious yogurt is actually lowfat.

For parties of 6 or more:
15% gratuity added, and no separate checks please.